

RULES GOVERNING PUSH CARTS

These requirements are drawn from *Rules Governing Food Safety and Sanitation Standards For Food Establishments (Unicode)* July 1, 1998 and **are not** all-inclusive. (Section 880)

Definition: MOBILE FOOD UNIT OR FACILITY shall mean any movable food service establishment, truck, van, trailer, push cart, bicycle, water craft, or other movable unit with or without wheels, including hand-carried, portable containers in or on which food or beverage is transported, stored, or prepared for retail sale or given away at temporary locations.

Push Cart Requirements: (880)

1. Each cart must have a valid food establishment license.
2. The cart must be of an approved type, acceptable to the Health Authority, and should be constructed to National Sanitation Foundation Standard 59 (800.06).

Hand washing Sink: a one-compartment metal sink is required with hot and cold running water via a mixing faucet or tepid water at least 101°F. (880.06b).

 - Liquid waste shall be stored in a permanently installed retention tank. (880.06.f).
 - Water supply: minimum of 22 gallons of water is required for each four (4) hours of operation.
3. Pushcarts must comply with all the provisions of the food establishment rules which are applicable to their operation.
4. Cart storage shall be in an approved facility separate from living quarters. Facility is to comply with Section 880.03 of the rules.
5. An approved commissary or other fixed food establishment shall be the base of operation. Food carts shall report to such location for cleaning and servicing as often as deemed necessary by the enforcement authority. (880.02)
6. A service building or commissary shall be in compliance with construction requirements of a food establishment. (700).

7. An inside service area complying with the regulations shall be provided for cleaning and servicing mobile food units. Such an area shall be physically separated from all food operations; shall be provided with potable water and approved facilities for drainage and disposal of liquid wastes, proper facilities for cleaning of utensils and carts, hand washing facilities, and adequate storage for operations materials.
8. Transportation of food from a commissary or food-processing establishment. All food shall be completely wrapped, packaged, or covered so as to be protected from contamination during transportation.
9. Single Service articles shall be used (for eating and drinking purposes). (880.05)
10. Food preparation in or on a pushcart shall be prohibited with the exception of garnishing, i.e. pickles, mustard, onions, placed on with utensils. All food must be obtained from a commissary or a food-processing establishment operated under a valid food establishment license. Only hot dog style meats (German sausage, chorizo) can be served. (880.04).
11. Pre-packaged potentially hazardous food when or where allowed shall be stored and displayed at safe temperatures of 45°F or below or at 140°F or above, whichever is applicable.
12. Doughnuts or bagels when displayed shall be protected against contamination from customers or other sources by effective, easily cleanable cabinets, display cases, or containers or packaging.
13. Ready to serve food. Tongs, forks, papers, or gloves shall be used by employees to minimize manual contact with food. (200.05)
14. Raw fruit, which has not been cut, may be sold.
15. Personal hygiene. All employees and operators shall wear clean outer garments, maintain a high degree of personal cleanliness, and conform to good hygienic practices while on duty. This includes proper hand washing: when first starting shift, after eating, drinking, or smoking; after handling garbage, after using restroom, and all times necessary to keep hands clean. (400)

16. Toilet room. Operators of pushcarts shall submit to the Health Authority written proof of availability to restroom facilities (conveniently accessible) within one hundred (100) feet of the pushcart and acceptable to the Health Authority. Such facilities must be available at all times when the pushcart will be in operation.

17. Garbage and refuse shall be properly stored and removed as frequently as necessary to prevent a nuisance and be disposed of in a manner approved by the enforcement authority.

When not otherwise addressed, the UNICODE shall prevail.